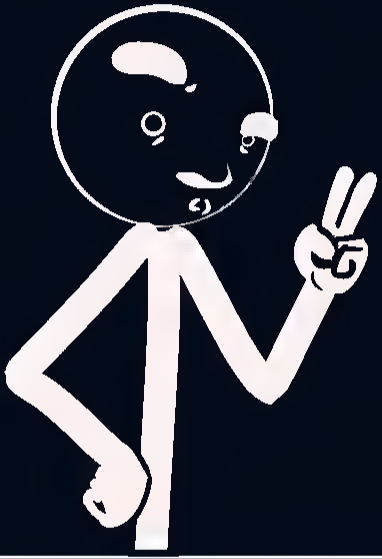
COOKING COMICALLY

BREAKFAST

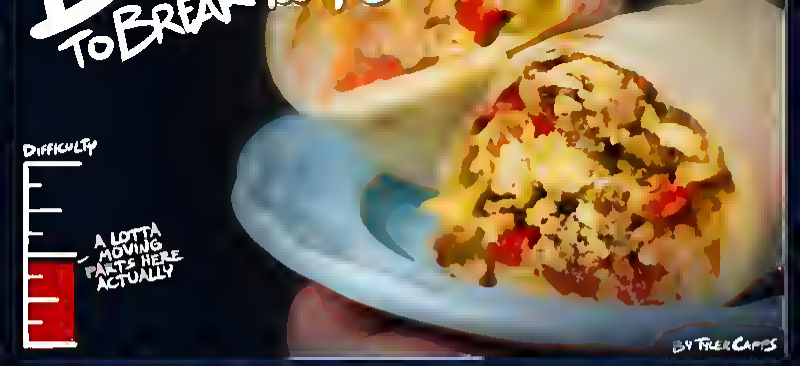


STEP 2: PACK AS MUCH OF THAT S**T AS YOU CAN INTO A TORTILLA AND ROLL IT UP

STEP 3: STUFF THAT BURRITO INTO YOUR FACE DIRECTLY

THE
END

MAKES: 4
A BURRITO
FAST



INGREDIENTS

EGG STUFF

Eggs
4

Milk
2 Tbsp 30ml

Butter
½ Tbsp 7g

SAUSAGE STUFF

Sausage

Red Pepper

Onion

1/4 lb 120g

1/2

1/4 small

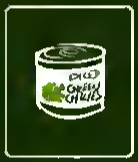
OTHER STUFF

Flour Tortillas
4

Hashbrowns
up to you

Shredded Cheese of choice
up to you

Salsa
4 Tbsp 60ml



Diced Green Chilies
up to you

SEASONING STUFF

Chili Powder
2 Tsp 6g

Garlic Powder
1 Tsp 3g

Cayenne
1/4 Tsp 1g

Red Pepper Flakes
1/4 Tsp 1g

Cumin
¼ Tsp 1g

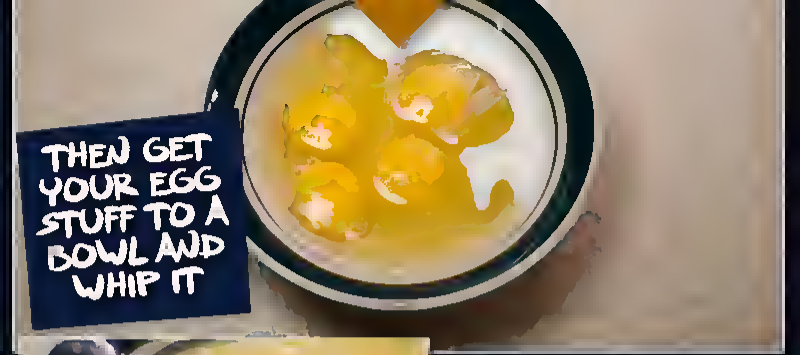
Paprika
¼ Tsp 1g

Oregano
¼ Tsp 1g

EGG STUFF

Eggs
4

Milk
2 Tbsp 30ml


THEN GET YOUR EGG STUFF TO A BOWL AND WHIP IT

WHIP IT GOOD

BUTTER GOES INTO A PAN ON MEDIUM HEAT

SPREAD IT AROUND THE PAN AS IT MELTS

THE EGG MIXTURE GOES INTO THE PAN ON MEDIUM HEAT

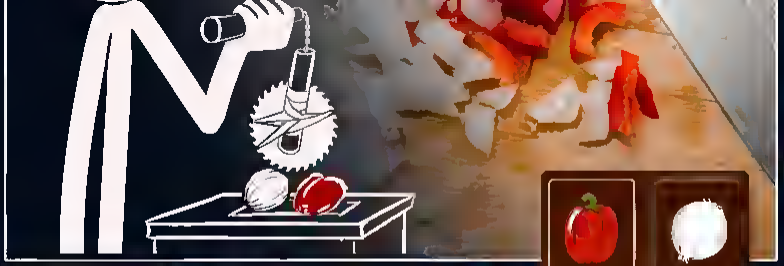
AS SOON AS THE EGGS BEGIN TO COOK TURN THE HEAT TO HIGH AND CONTINUE COOKING

NEVER STOP STIRRING AND FOLDING THE EGGS

SEE NOTE 4

REMOVE THEM FROM THE PAN JUST BEFORE YOU THINK THEY'RE DONE BECAUSE THEY'RE GOING TO CONTINUE COOKING OUT OF

THE PAN FOR JUST A MINUTE
SET THE EGGS ASIDE AND START ON THE SAUSAGE
Sausage
¼lb 120g
DROP THE SAUSAGE INTO A PAN ON HIGH HEAT AND BEGIN TO BROWN
CHOP THE THINGS
THIS IS MY BEST IDEA YET...



WHEN THE SAUSAGE IS ABOUT HALFWAY DONE THROW IN THE PEPPER AND ONION

STIR AND COOK UNTIL THE SAUSAGE IS DONE AND THE ONIONS ARE TRANSLUCENT

SEASONING STUFF

Chili Powder
2 Tsp 6g

Garlic Powder
1 Tsp 3g

Cayenne
¼ Tsp 1g

Red Pepper Flakes
¼ Tsp 1g

Cumin
¼ Tsp 1g

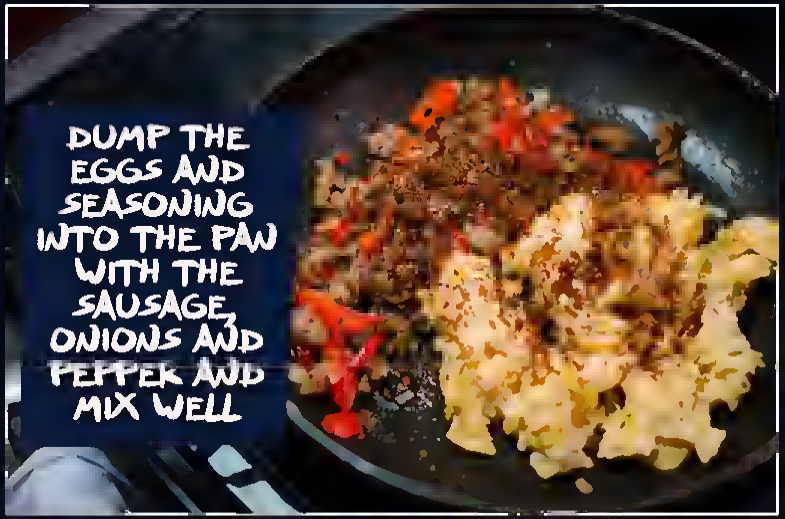
Paprika
¼ Tsp 1g

Oregano
¼ Tsp 1g

TIME FOR THE SEASONING

SEE NOTES 2 AND 3

SHAKE IT


DUMP THE EGGS AND SEASONING INTO THE PAN WITH THE SAUSAGE, ONIONS AND PEPPER AND MIX WELL

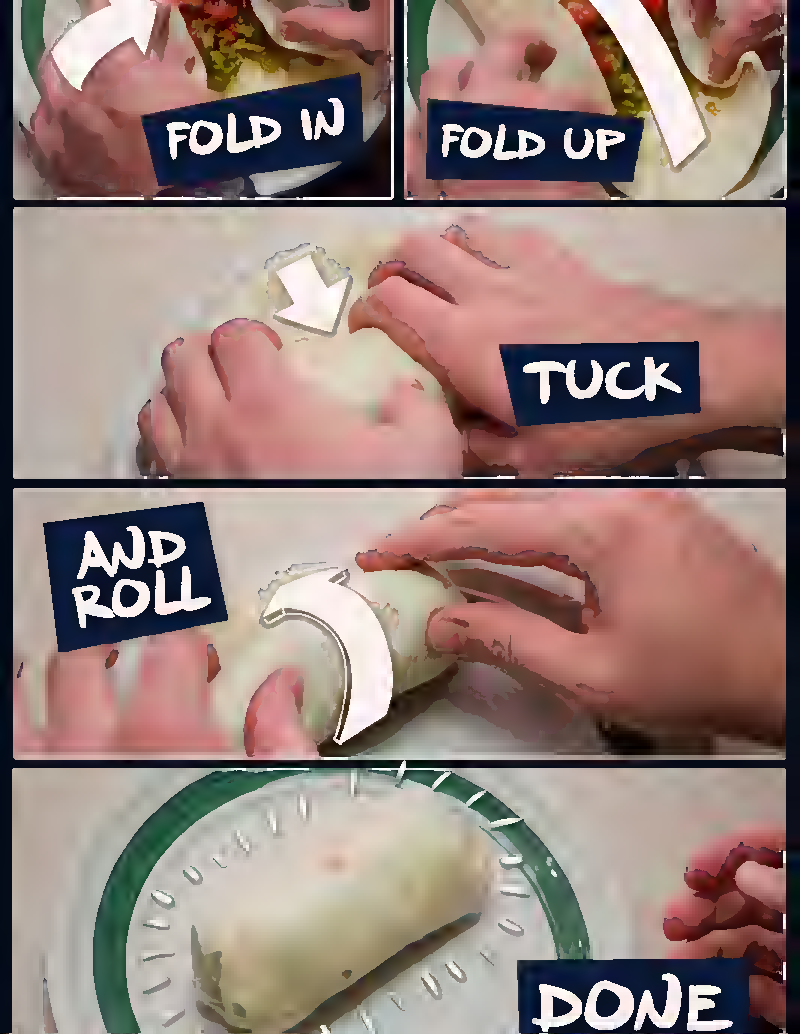
JUST LOOK AT THAT FOR A MINUTE... MMM
THEN PLACE IT ON LOW HEAT JUST TO KEEP WARM

YOUR HASHBROWNS ARE PROBABLY DONE BY NOW...

LET'S TALK ABOUT TORTILLA PREP FOR A SECOND

GENERALLY I LIKE TO STEAM MY TORTILLAS BECAUSE IT MAKES THEM MUCH MORE PLYABLE AND

LESS PRONE TO TEARING WHEN YOU PACK IT AS FULL OF DELICIOUSNESS AS I DO
THAT SAID, YOU DO WHATEVER YOU WANT
I'M NOT YOUR MOM
SOME ASSEMBLY REQUIRED


FOLD IN
FOLD UP
TUCK
AND ROLL
DONE

THE NOTES

1 - If you want to make your hashbrowns from scratch I have a good recipe for them on cookingcomically.com. Just look for the "happy little hashbrowns"

2 - If you're feeling especially lazy you can also use a premade taco seasoning, but I always recommend the custom fresh stuff

3 - Speaking of seasoning, you should totally just experiment with that. Make it hotter with more cayenne and pepper flakes. Use chipotle

POWDER AS WELL ETC.

4 - IF YOU NEED A GOOD SCRAMBLED EGG RECIPE I RECOMMEND GORDON RAMSAY'S OR ALTON BROWN'S. YOU CAN FIND THEM BOTH ON YOUTUBE. OR THERE'S ONE IN MY BOOK... JUST SAYIN'...

- ALSO EXPERIMENT WITH TOPPINGS AND SUCH. IF YOU DON'T LIKE IT AS IS, JUST MAKE IT SOMETHING YOU DO LIKE.

- BUZZ-CHUCKS ARE NOT ACTUALLY A GOOD KITCHEN UTENSIL

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON
patreon.com/cookingcomically